



# Thai Peanut Salad

**10**  
minutes  
or less

## INGREDIENTS

2 ½ cups fresh spiralized zucchini noodles  
1 ½ cups shredded red cabbage  
1 cup shredded carrots  
1 cup frozen shelled edamame, thawed  
½ cup Hy-Vee Thai peanut sauce  
1 ½ cups mini sweet peppers, seeded and sliced  
8 oz Hy-Vee Fish Market fully cooked frozen shrimp, tail on, (26-to-30-count), thawed  
½ cup Hy-Vee salted party peanuts  
½ cup cilantro, chopped  
Hy-Vee salt  
Hy-Vee ground black pepper

## PREPARATION

- 1 Combine zucchini noodles, shredded red cabbage, shredded carrot, and thawed edamame in a large bowl. Add Thai peanut sauce; toss to coat. Gently fold in mini sweet peppers, thawed shrimp, peanuts, and cilantro. Season to taste with salt and black pepper.

## NUTRITION FACTS

Calories: 230  
Total Fat: 9g  
Saturated Fat: 1.5g  
Cholesterol: 65mg

Sodium: 550mg  
Carbohydrates: 22g  
Fiber: 6g  
Sugar: 12g  
Protein: 18g